

# **Kev's Kitchen**

## **OLIVE TAPENADE**

**Time: 5 minutes** 

Serves: 10

#### **Ingredients:**

300g assorted pitted olives 80ml extra-virgin olive oil 30g capers - drained 2 oil-packed anchovy fillets 1 clove garlic 5g fresh parsley leaves 5g fresh basil leaves 3g fresh oregano leaves Zest of one small lemon - optional

#### **Preparation:**

Place all ingredients in a food processor and process until it forms a coarse paste.

Serve immediately or cover and refrigerate for up to one month.

### **Nutritional Information Per Serving:**

Calories: 155 Fat: 16g Carbs: 4g Fibre: 0g Protein: 0.1g